

Subj C3

20. The method of claim 2, wherein at least on the interface between the smaller pieces of meat and the layer with solubilized proteins a temporary pH decrease is brought about of 1 to 2.

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21. The method of claim 1, wherein the denaturation is brought about by means of a heat treatment at a temperature between 45°C and 75°C.

22. The method of claim 1, wherein the denaturation is brought about by means of a heat treatment at a temperature between 50°C and 65°C. --

IN THE ABSTRACT:

After the claims, please insert a page containing the Abstract Of The Disclosure, which is attached hereto as a separately typed page.

REMARKS

The specification has been amended to place the application in conformance with standard United States Patent practice. Claims 1-18 have been amended and new claims 19-22 have been added.

An Abstract Of The Disclosure has been added as a separately typed page to be inserted after the claims.

Examination and allowance of claims 1-22 are respectfully
requested.

Respectfully submitted,

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